

PRODUCT SPECIFICATION



Product Specification	Passion Fruit Cubes	
Version 3.0	Date: 9/05/2025	
Product Name	Passion Fruit Cubes	
Article code	CPFZA001	
Ingredients	Passionfruit Pulp (67%), Apple Juice Concentrate (28%), Fruit Pectin(3.7%), Lemon Concentrate(1.2%), Corn Starch (0.1%) (free flow)	
Process description	Receiving of fresh fruit or vegetables, washing, sorting, pulping, mixing raw materials, cooking, cutting, drying, packing, metal detection, boxing, labelling, dispatch.	
Country of origin	South Africa	
Physical characteristics	Colour	Light Orange colour
	Flavour	Passionfruit taste, no off flavours
	Odour	Characteristic, no off smell
	Texture	Soft
	Size	10mm x 10mm
	Organic foreign matter	< 0.05% by Units/ 100 fruit
Chemical Characteristics	Moisture content	Max. 16%
	Brix in pulp stage	40 - 45
	pH	3.2 - 3.5
	Water content	9-11g/100g
	Pesticide residues	Eu limits
	Heavy metals	Eu limits
	Aflatoxine B1	Eu limits
Biological Characteristics	Aflatoxine total	Eu limits
	Total Plate count (cfu / g)	< 100.000 (cfu / g)
	Yeast	< 1000 (cfu / g)
	Mould	< 1000 (cfu / g)
	Total Coliforms	< 10 (cfu / g)
	Staphylococcus aureus	< 10 (cfu / g)
	E. Coli	Absent
Packaging Specification	Salmonella	Absent in 25 g
	5 kg x 3 polyethylene bags (food grade) per carton	
	Product to be kept at temperatures between 4°C and 8°C; <10°C Product not to be exposed to excessive moisture and direct sunlight	
Storage conditions		
Shelflife	18 months from the packing date	

Nutritional Values per 100 grams			
Energy	326 kcal	Moisture	Max. 16%
	1364 kj	Dietary Fibre	3,87 g
Protein	0,77 g	Ash	
Carbohydrates	66,1 g	Calcium (Ce)	
Sugars	64,8 g	Protein	
Starch		Magnesium (Mg)	
Polysaccharides		Phosphorus (P)	
Fats	0,62 g	Sodium (Na)	32 mg
Saturated Fatty Acids	0,4 g	Potassium (K)	
Mono-unsaturated fatty Acids		Salt (NaCl)	
Poly-unsaturated Fatty Acids		Vitamine A	
Trans-Fatty Acids	0,1 g	Vitamine E	
Cholesterol		Iron (Fe)	

Allergen Declaration of our supplier/ Manufacturer

Allergens: + = present / - = absent / ? = unknown, possible traces			
Milk Protein	-	Cocoa	-
Lactose	-	Legumes	-
Egg	-	Nuts	?*
Soya Protein	-	Nut oils	-
Soya oil	-	Peanuts	?*
Gluten	-	Peanut oil	-
Wheat	-	Sesame	-
Rye	-	Sesame oil	-
Beef	-	Glutamate	-
Pulses	-	Sulphite (E220-E227)	?*
Pork	-	Coriander	-
Chicken	-	Celery	-
Fish	-	Carrot	-
Crustacean / shellfish	-	Lupine	-
Maize	-	Mustard	-

*Goods are stored in the same warehouse as nuts, dried fruits and seeds containing SO2. Goods are stored in closed packaging.

GMO Status	GMO-free, does not contain Genetically Modified micro Organisms (this includes processing aids and additives)
Radiation Status	Radiation free, products are not radiated (this includes processing aids and additives)
Remarks	If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver, the quality of the goods shall be deemed to be acceptable to the buyer. All customer's quality controls are to be completed on the entire load prior to the production and use. These specifications have been issued to the best of our knowledge. No rights can be derived from this specification.

Allergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policies will apply.			
Component	Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	YES	YES
EGGS or its derivatives	NO	NO	NO
FISH or its derivatives	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO
MOLLUSCS	NO	NO	NO
PEANUTS or derivatives	NO	YES	YES
SOYA BEANS or derivatives	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	YES	YES
NUTS , tree nuts:	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	YES	YES
SESAME SEEDS or derivatives	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO